



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 3 June 2020  
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison  
NAME POSITION

Transmitted by: Christopher Jones, AOC  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

3/10

\*See supplemental notes

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

450

How many people formally counted in this facility describe themselves as the following gender?

Female: 16

Male: 434

Nonbinary: N/A

Prefer not to say: N/A



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

**COVID-19 CONFIRMED CASES\*:**

New Cases this week :

Total:

*Detainees:*

\*\*See supplemental notes

*ICE Employees:*

*GEO Employees:*

**DOCUMENTS RECEIVED:**

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## SUPPLEMENTAL NOTES:

### KITCHEN DOCUMENTS:

Menu provided, see attached documents

### MEDICAL:

Warden Choate provided the weekly update on medical staffing as of June 3rd, 2020

1-Health Services Administrator  
1-Assistant Health Services Administrator  
1. Medical Administrative Assistant  
14-RN'st  
13-LPN's  
3 -Medical Doctors,(1) Full time, (2) Temps  
2-PA's  
1-Psychologist  
1-Licensed Clinical Social Worker  
3-Medical Records Clerks  
1-X-ray tech  
4-tele-psychiatrist  
2-Dentists- 40 hours a week total  
1-Dental Assistant  
4-Agency RN's

### LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 5/18-5/22 were provided. Each dorm averaged from 3-4 detainees accessing the library.

### COUNTS:

23 detainees in Restrictive Housing Unit. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

### TEMPERATURE CHECKS:

Documents attached.

### COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov  
11 Confirmed Detainees on ice.gov

**\*\*Per required GEO reporting to local agencies 6/4/20:**

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. 2 new detainees have tested positive for the virus and have been placed in isolation/cohort from the other detainees.

This has not been confirmed on ice.gov

### \*COHORT:

Aurora South B dorm (6) and G (2) dorms. Aurora North B-4 (2) Dorm.

Crow staff requested further information to clarify these cohorts and state whether or not these detainees were in cohort due to COVID or other infectious diseases but did not receive a response at the time of posting this report

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/15/2020

CYCLE 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
<b>MONDAY</b>	Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Sloppy Joe on Bun Potato Salad Carrots Lettuce & Tomato Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea	Polish Sausage Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage
<b>TUESDAY</b>	Dry Cereal T-Sausage Gravy Diced Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread Margarine Fruit Cobbler Fortified Sugar Free Beverage
<b>WEDNESDAY</b>	Oatmeal Turkey Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Pinto Beans Potato Salad Cole Slaw Margarine Bun Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Garlic Bread Fruit Margarine Fortified Sugar Free Beverage
<b>THURSDAY</b>	Cream of Rice Turkey Sausage Coffee Cake Sugar Coffee Milk 2 % Margarine Fresh Fruit	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/Dressing Combread Margarine Baked Apple Crisp Fortified Sugar Free Tea	Fajita Meat Grilled Onions & Peppers Refried Beans Grilled Potatoes Salsa Margarine Tortilla Fortified Sugar Free Beverage
<b>FRIDAY</b>	Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Tuna Salad Grilled Potatoes Green Beans Cole Slaw Ketchup Bread / Margarine Brownie Fortified Sugar Free Tea	Chili Mac Pinto Beans Corn Salad Garden Salad / Dressing Roll Margarine Fortified Sugar Free Beverage
<b>SATURDAY</b>	Oatmeal Scrambled Eggs Turkey Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Turkey, Sliced Vegetarian Beans Corn Salad Mustard Mayo Bread Margarine Cake w/ Icing Fortified Sugar Free Tea	Meatballs Mixed Vegetables Rice Lettuce Salad Dressing Ketchup Roll Margarine Fortified Sugar Free Beverage
<b>SUNDAY</b>	Dry Cereal Scrambled Eggs w/ T-Ham Salsa Cinnamon Roll Tortilla Sugar Coffee Milk 2 %	Chicken Salad Potato Salad Carrot & Celery Sticks Green Beans Shredded Lettuce Onion Bread Fortified Sugar Free Tea	S Salisbury Steak w/ Gravy Rice Carrots Beans Tortillas Strawberry Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian





Secure Services™

**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 5-25-20

Time: 6400 AM Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		159		182
chemical agent used in Final Rinse	Lunch		155		180
	Dinner		151		184
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		135		150
	Dinner		127		124
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.3	36	39
Record temperatures, Freezer and Walk-ins	PM		-1.2	37	40
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		62	68	
Record temperatures, Dry Storage Areas	PM		64	63	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	115	119			

*K. Morling*  
Signature, Cook Supervisor (AM)

5/25/20  
DATE

*A. Perry*  
Signature, Cook Supervisor (PM)

*SHK*  
FOOD SERVICE MANAGER

5-26-20  
DATE

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 25, 2020			MONDAY			BREAKFAST		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Joel	Oatmeal	1 cup	50#	0400	192	VEGETARIAN	Oatmeal 1 c	192	12	2
deke	with Cinnamon		1/4			Eggs 2 each	with Cinnamon			
bel	Pancakes	2 ea	91x	0330	152		Pancakes 2 ea	152	9	120x
amar	Syrup	1/4 cup	2 1/2	0330	RT		Diet Syrup 1/4 c	RT	2 1/2	0
amel	Turkey Ham	2 oz	80#	0330	176		Turkey Ham 2 oz	176	80#	20#
lando	Margarine	2 pats	16x	0330	40		Margarine 1 pat	40	16x	0
	Sugar	2 pkts	740x	0330	RT		Sugar Sub 2 pkts	RT	90	0
David	Coffee	8 oz	0.30	0330	184		Canned Fruit 1 1/2 c	RT	45	0
Michael	Milk 2%	8 oz	580	0430	40		Coffee 8 oz	184	2.30	0
							Milk 2% 8 oz	40	580	0

Portions verified by: K. Martinez

Signature: K. Martinez Cook Supervisor

Signature: Stella Food Service Manager

First cart out: 0435

Last cart out: 0515

Signature: K. Martinez

Meal Count Documentation				MEAL TRAY SET UP			
Population		Staff		Test Sacks		Pancakes	
Population - ICE	510	Labeled & Refrigerated	Yes No	Test Sacks	Butter	Sugar	Syrup
MARSHALLS	26	Yes	No	Johnny Sack Meal Counts			
Call Backs	2						
Test Trays	2						
HS SNACK		Sack meal					
Protein	1 oz	TEST					
Bread	2 slices						
FRUIT	1 each	CALL					
Drink	1 each	BACK					
TOTALS							
Protein	4 slices						
Bread	1 each						
Cookie	1 each						
Drink	1 each						

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 25, 2020				MONDAY		LUNCH		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Lope 3	Sloppy Joes	1/2 cup	100 lbs	0730	175°	VEGETARIAN	Ground Turkey 4 oz	175	1 pan	—
Francis	Carrots	1/2 cup	120 lbs	0830	170	Cheese	Carrots 1 c	170	6 pan	—
Sevin	Potato Salad	1/2 cup	50 lbs	0900	40	3 oz	Potato Salad 1/2 c	40	5 1/2 pan	—
Chilel	Salad w Tomato	1/2 cup	2cs	0830	40	Potato Salad	Salad w Tomato 1 c	40	4 pan	—
Tharahiem	Dressing	1 oz	2cs	0800	RT	1.5 cups	Diet Dressing 1 pkt	RT	4 1/2 pc	—
Lamek	Onion	1 slice	1 bag	0900	40		Onion 1 sl	40	2 pan	1/2 pan
Grti 3	Hamburger Bun	1 each	11 pack	0930	RT		Bread 2 sl	RT	3 bag	—
Kidare	Spice Cake w/Icing	1 piece	8 pack	0830	RT		Fresh Fruit 1 ea	RT	42	—
Wefon	Unsweet Tea	8 oz	140	0800	40		Unsweet Tea 8 oz	40	40	—
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>Reyad</i></div> <div>Cook Supervisor</div> </div> <div> <div>Signature: <i>AFH</i></div> <div>Food Service Manager</div> </div> </div>										
<div> <div>Meal Count Documentation</div> <div> <div>Population 510</div> <div>Staff 0</div> </div> <div> <div>Population - ICE 510</div> <div>Labelled &amp; Refrigerated</div> </div> <div> <div>MARSHALLS 56</div> <div>Yes No</div> </div> <div> <div>Call Backs 6</div> <div>Johnny Sack Meal Counts</div> </div> <div> <div>Test Trays 1</div> <div>Test Sacks</div> </div> </div>										
<div> <div>MEAL TRAY SET UP</div> <div> <div>First cart out: 1020</div> <div>Last cart out: 1135</div> <div>Signature: <i>Reyad</i></div> </div> </div>										
<div> <div>Prepared by: <i>Steele</i></div> <div> <div>Johnny Sack 50</div> <div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> </div> </div> </div>										
<div> <div>MEAL TRAY SET UP</div> <div> <div>Potato Salad</div> <div>Carrots</div> <div>Sloppy Joes</div> </div> </div>										
<div> <div>Bun / cake</div> <div>Lettuce w/ Tomato</div> </div>										

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 25, 2020				MONDAY			DINNER		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Sadhi	Polish Sausage	4 oz	6 PMS	1400	198	VEGETARIAN	LoFat Burger	4 oz	17n	0	
Sandara	Rice	1/2 cup	7 PMS	1400	203	Rice	Rice	1/2 c	203	0	
Sandara	Grilled Cabbage	1/2 cup	7 PMS	1300	201	1 cup	Cabbage	1 c	201	0	
Sandara	Beans	1 cup	11 PMS	1100	201	Pinto Beans	Beans	1 c	201	2	
Waleesan	Roll	1 each	26:15	1400	RT	1.5 cups	Lettuce	1/2 c	37	0	
Lin	Margarine	1 pat	2CS	1400	37	Roll	Bread	2 sl	RT	0	
Atam	Drink w/Vit C	8 oz	40CS	1300	32	2 each	Ketchup	1 pkt	RT	0	
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature: A. Perry			Population			First cart out: 1600					
Cook Supervisor			Population - ICE			Last cart out: 1645					
Signature: Ekh			MARSHALLS			Signature: A. Perry					
Food Service Manager			Call Backs								
			Test Trays								
Prepared by:			HS SNACK			MEAL TRAY SET UP					
Proteins			2 - 2oz			rice					
Bread			4 slices			5011					
Fruit			1 each			cabbage					
Drink			1 each			Beans					
			Sack meal			Sausage					
			TEST								
			CALL								
			BACK								
			TOTALS								
			1 each								

**FOOD SERVICE  
UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 5.26.20

**Time:** 0400 AM **Time:** 1730 PM




Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		159	189	
and chemical agent used in Final Rinse	Lunch		155	181	
	Dinner		157	184	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		112	117	200ppm
	Lunch		124	135	200ppm
	Dinner		113	111	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.7	36	39
Record temperatures, Freezer and Walk-ins	PM		-0.6	37	39
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		62	60	
Record temperatures, Dry Storage Areas	PM		63	63	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	119	137			

Signature, Cook Supervisor (AM) [Signature] DATE 5/26/20

Signature, Cook Supervisor (PM) [Signature]

FOOD SERVICE MANAGER [Signature] DATE 5.27.20

**Secure Services™**

DATE: MAY 26, 2020			TUESDAY			BREAKFAST		CYCLE: 3	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty
Deel	Dry Cereal	1 cup	2x2-0x330	RT	VEGETARIAN		Turkey Sausage 2 oz	182	6ans 1
Deel	Turkey Sausage Gravy	1/2 cup	3/4 13x 0330	182	Egg		Steam Potato 1/2 c	186	ans 2
Michael	Diced Potatoes	1/2 cup	1 13x 0230	186	2 each		Bread 2 sl	RT	4FS 2
Sylvia	Biscuit	1 each	97R DB	RT			Margarine 1 pat	40	1px 2
Yang	Margarine	1 pat	1 13x 0336	40	Diced Potatoes		Canned Fruit 1/2 c	46	4px 2
Dee	Canned Fruit	1 1/2 cup	34 ans DB	40	1 cup		Sugar Sub 2 pks	RT	90ans 2
Dee	Sugar	2 pks	14 13x 0336	RT			Coffee 8 oz	196	0.30 2
McC, tan	Coffee	8 oz	0.30 0330	196			Milk 2 % 8 oz	40	500 2
meat	Milk 2%	8 oz	500 0430	40			Diet Jelly 2 pks	RT	90ans 2
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION			
Signature: 			Population 566			Staff 			
Cook Supervisor			Population: ICE 506			Labeled & Refrigerated			
Signature: 			MARSHALLS 50			Yes No			
Food Service Manager			Call Backs 2			Johnny Sack Meal Counts			
			Test Trays 2			Test Sacks			
Prepared by:			HS SNACK			Labeled & Refrigerated			
Johnny Sack			Sack meal			Yes No			
Proteins 2 - 2oz			Protein 1 oz			TEST			
Bread 4 slices			Bread 2 slices			CALL			
Fruit 1 each			HYPER CALORIC 2/2oz			BACK			
Drink 1 each			Protein 2/2oz			TOTALS			
			Bread 4 slices			Yes No			
			Cookie 1 each						
			Drink 1 each						
						Biscuit			

Rev 02/2020 mps

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 26, 2020				TUESDAY			LUNCH		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Ramir	Taco Meat	1/2 cup	120 lbs	0530	185°	VEGETARIAN	Ground Turkey	4 oz	120 lbs	N/A	
Lamell	Spanish Rice	1/2 cup	1 case	0600	189°	Spanish Rice	Rice	1 1/2 c	1 case	N/A	
Joel	Beans	1 cup	2 case	0500	195°	1 cup	Beans	1 c	2 case	N/A	
Melina	Salsa	1/2 cup	3.5 case	0900	RT		Stew Tomatoes	1 1/2 c	1/2 case	N/A	
	Shredded Lettuce	1/4 cup	2.5 case	0900	39°	Beans	Shred Lettuce	1 1/2 c	2.5 case	N/A	
Roberto	Shredded Cheese	1/4 cup	1 case	0930	39°	1.5 cups	Shred Cheese	1 oz	1 case	N/A	
Leonardo	Tortilla	2 each	2.5 case	0850	RT	Shred Cheese	Tortilla	1 ea	2.5 case	N/A	
	(Flour or Corn)					1/2 cup	(Flour or Corn)				
	Unsweet Tea	8 oz	.30 case	0830	37°	Tortilla	Unsweet Tea	8 oz	30 case	N/A	
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>[Signature]</i></div> <div>Cook Supervisor</div> <div>Signature: <i>[Signature]</i></div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 566</div> <div>Staff 4</div> </div> </div> <div> <div>Service Documentation</div> <div> <div>First cart out: 0945</div> <div>Last cart out: 10:40</div> <div>Signature: <i>[Signature]</i></div> </div> </div>											
<div> <div>MEAL TRAY SET UP</div> <div> <div>Spanish</div> <div>Rice</div> <div>Beans</div> <div>Taco meat</div> <div>Tortilla</div> </div> </div>											

# PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 26, 2020

DINNER

TUESDAY

CYCLE: 3

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Singh -	Chicken Patty	4 oz	8 PMS	1400	196	VEGETARIAN	Chicken Patty 4 oz	196	8 PMS	0
Sandhu -	Whipped Potato	1/2 cup	8 PMS	1300	192	Peanut Butter	Whip Potato 1/2 c	192	8 PMS	0
Sandhu -	Gravy	1/4 cup	3 PMS	1400	204	3 oz	Peas 1/2 c	201	7 PMS	0
LaKesha -	Peas & Carrots	1/2 cup	7 PMS	1300	201	Whipped Potato	Carrots 1/2 c	201	7 PMS	0
Li -	Bread	2 slices	2 bin	1400	RT	1 cup	Bread 2 sl	RT	2 bin	0
Gao -	Margarine	1 pat	1.5 CS	1400	37	Jelly 2 pkts	Margarine 1 pat	37	1.9 CS	0
Islam -	Fruit Cobbler	1/2 cup	9 PMS	1400	38	Wheat Bread	Canned Fruit 1/2 c	39	1 PMS	0
Li -	Drink w Vit C	8 oz	3.5 CS	1300	32	2 slices	Unsweet Drink 8 oz	32	1	0
Portions verified by:						SERVICE DOCUMENTATION				
Signature: A. Penning						First cart out: 1547				
Signature: Cook Supervisor						Last cart out: 1630				
Signature: Food Service Manager						Signature: A. Penning				
Prepared by:						MEAL TRAY SET UP				
Johnny Sack						Peas Carrots				
Proteins 2 - 2oz						cobbler				
Bread 4 slices						Potato				
Fruit 1 each										
Drink 1 each						Bread				
						Chicken Gravy				

**FOOD SERVICE  
UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 5.27.20

**Time:** 0400 AM **Time:** 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		Y	
no skin infections		X		Y	
no diarrhea		X		Y	
Kitchen is in good general appearance		X		Y	
All kitchen equipment operational & clean		X		Y	
All tools and sharps inventoried		X		Y	
All areas secure, lights out, exits locked				Y	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		159		182
and chemical agent used in Final Rinse	Lunch		162		188
	Dinner		158		184
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		131		130
	Dinner		114		116
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-5.1		36
Record temperatures, Freezer and Walk-ins	PM		-3.6		38.2
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		62		65
Record temperatures, Dry Storage Areas	PM		70		70
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	115		113		

  
Signature, Cook Supervisor (AM)

5/27/20  
DATE

  
Signature, Cook Supervisor (PM)

  
FOOD SERVICE MANAGER

5.28.20  
DATE

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 27, 2020			WEDNESDAY			BREAKFAST			CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Deke	Oatmeal	1 cup	50#	0400	192	VEGETARIAN	Oatmeal 1 c	192	10 pns		
Siwekey	Pancakes	2 each	80x	0350	158	Peanut Butter 2 oz	Pancakes 2 ea	158	80x		
Wissara	Syrup	1/4 cup	212	0330	RT		Diet Syrup 2 pkt	RT	80x		
Deel	Turkey Sausage	2 oz	38x	0230	186		Turkey Sausage 2 oz	186	3 pns		
Raeel	Margarine	2 pats	18x	0330	39						
Raeel	Sugar	2 pkts	140x	0330	RT						
Michael	Coffee	8 oz	030	0330	196		Sugar Sub 2 pkts	RT	80x		
Yung	Milk 2%	8 oz	578	0435	40		Coffee 8 oz	196	230		
							Milk 2% 8 oz	40	578		
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature: <i>[Signature]</i>			Population - ICE 500			Labeled & Refrigerated			First cart out: 0430		
Signature: <i>[Signature]</i>			MARSHALLS 50			Yes No			Last cart out: 0515		
Signature: <i>[Signature]</i>			Call Backs 2			Johnny Sack Meal Counts			Signature: <i>[Signature]</i>		
Signature: <i>[Signature]</i>			Test Trays 2			Test Sacks			MEAL TRAY SET UP		
Prepared by:			HS SNACK			Sack meal			T. Saus		
Proteins			Protein 1 oz			TEST			SUNAR		
Bread			Bread 2 slices						MARG-		
Fruit			HYPER CALORIC			CALL					
Drink			Protein 2 - 2oz			BACK					
			Bread 4 slices								
			Cookie 1 each			TOTALS			PANCakes		
			Drink 1 each						SYRUP		

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 27, 2020			WEDNESDAY			LUNCH			CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Gracys Tekleab Joel Abraham	BBQ Chicken bits	4 oz	120 lbs	0600	185°	VEGETARIAN	Chicken Bits	191°	120 lbs	N/A	
	Pinto Beans	1 cup	2 case	0500	194°	Cheese	Pinto Beans	194°	2 case	N/A	
	Potato Salad	1/2 cup	1 case	0530	39°	3 oz	Potato Salad	39°	1 case	1 case	
	Cole Slaw	1/2 cup	3 case	0830	39°	Pinto Beans	Cole Slaw	39°	1 case	N/A	
Tam						1.5 cups	w diet dressing	39°			
	Margarine	1 pat	1 1/4 case	0830	RT		Margarine	RT	1 1/4 case	N/A	
	Bun	1 each	50 ea	0900	RT		Bun	RT	50 ea	N/A	
	Yellow Cake	1/60 pc	1.5 case	0930	RT		Canned Fruit	RT	2 1/2 case	N/A	
	Unsweet Tea	8 oz	.30 case	0830	37°		Unsweet Tea	37°	.30 case	N/A	
<div> <div> Portions verified by: <u>Paul</u> </div> <div> Signature: <u>Paul</u> Cook Supervisor Signature: <u>Paul</u> Food Service Manager </div> </div>											
<div> <div> Meal Count Documentation Population 550 Population -ICE 493 MARSHALLS 57 Call Backs Test Trays </div> <div> Staff 5 Labeled &amp; Refrigerated Yes No Johnny Sack Meal Counts Test Sacks Labeled &amp; Refrigerated Yes No </div> </div>											
<div> <div> Signature: <u>Paul</u> Cook Supervisor Signature: <u>Paul</u> Food Service Manager </div> <div> MEAL TRAY SET UP Pbto Solv Yellow Cake Buns Buns </div> </div>											

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 27, 2020

180°F/82°C

WEDNESDAY DINNER

DIET FOR HEALTH Menu Items

DL Temp

Prod Qty

Over Prod

CYCLE: 3

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Elyan/Mattman	Fidelo	1/2 cup	300	1030	165	VEGETARIAN	Fidelo	1/2 c	165	1 pan
	w Meat Sauce	1/2 cup	112160			Meatless Sauce	w Meat Sauce	1/2 c		
	Green Beans		500	1100	170	1/2 cup	Green Beans			1 pan
	w Onions	1/2 cup	100		170		w Onions	1/2 c		
	Shredded Lettuce	1/2 cup	300	1430	38		Shred Lettuce	1/2 c	38	2 tub 1/2
	Dressing	1 oz	21200	1430	RT		Diet Dressing	1 oz	RT	300 1/2
	Garlic Bread	2 sl	50000	1430	RT		Bread	2 sl	RT	5000
	Margarine	1 pat	500	1430	38		Carrots	1/2 c	165	1 pan
	Gelatin	1/2 cup	500	bone	BB		Canned Fruit	1/2 c	38	7 pans 2 pan
	Drink w Vit C	8 oz	15000	1200	40		Unsweet Drink	8 oz	40	1500

Portions verified by: [Signature]

Signature: [Signature]

Cook Supervisor: [Signature]

Food Service Manager: [Signature]

First cart out: 1540

Last cart out: 1645

Signature: [Signature]

Prepared by:	Johnny Sack	Proteins	2 - 2oz	Bread	4 slices	Fruit	1 each	Drink	1 each	TOTALS	Labeled & Refrigerated	Yes	No
Elyan/Mattman	Johnny Sack	Proteins	2 - 2oz	Bread	4 slices	Fruit	1 each	Drink	1 each	TOTALS	Labeled & Refrigerated	Yes	No
		Bread	4 slices	Protein	1 oz	Bread	2 slices	Protein	2 - 2oz	CALL BACK	Test Sacks		
		Fruit	1 each	Hyper Caloric	2 - 2oz	Protein	2 - 2oz	Bread	4 slices	Cookie	1 each		
		Drink	1 each	Hyper Caloric	2 - 2oz	Protein	2 - 2oz	Bread	4 slices	Cookie	1 each		

**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 5-28-20

Time: 0400 AM Time: PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			AT APPROXIMATELY 1505 ALL PODS WERE CONTACTED ALL REPORTED FOOD CARTS RETURNED
Workers reported to work, no open sores		✓		X	
no skin infections		✓		X	
no diarrhea		✓		X	
Kitchen is in good general appearance		✓		X	
All kitchen equipment operational & clean		✓		X	
All tools and sharps inventoried		✓		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		158		181
and chemical agent used in Final Rinse	Lunch		155		185
	Dinner		156		187
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		132		123
	Lunch		150°		125
	Dinner		143		143
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-0.7		36.2
Record temperatures, Freezer and Walk-ins	PM		-0.1		37.4
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		68		67
Record temperatures, Dry Storage Areas	PM		67		66
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	115		116		

Signature, Cook Supervisor (AM) 5/28/20 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER 5-29-20 DATE

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 28, 2020			THURSDAY			BREAKFAST		CYCLE: 3			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Joel	Cream of Rice	1 cup	182	0400	11 pns	VEGETARIAN Eggs 2 each	Bran Flakes	1 c	RT	43 sw	0
Uganda	Turkey Sausage	2 oz	176	0230	4 pns		Turkey Sausage	2 oz	176	4 pns	1/2
Amey	Coffee Cake	1 pc	RT	0230	RT		Bread	2 sl	RT	41 FS	0
Rachel	Margarine	1 pat	39	0330	13x		Margarine	1 pat	40	12x	0
Sidasy	Fresh Fruit	1 each	RT	0330	RT		Fresh Fruit	1 ea	RT	550	0
Michael	Sugar	2 pks	RT	0330	RT		Sugar Sub	2 pks	RT	26.0	0
Silver	Coffee	8 oz	183	0330	0230		Coffee	8 oz	183	0.30	0
Joel	Milk 2 %	8 oz	40	0430	578		Milk 2 %	8 oz	40	578	0
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature: <i>[Signature]</i> Cook Supervisor			Population 580 Population - ICE 505 MARSHALLS 55			First cart out: 0430 Last cart out: 0509 Signature: <i>[Signature]</i>					
Signature: <i>[Signature]</i> Food Service Manager			Call Backs 2 Test Trays 2			Labeled & Refrigerated Yes No					
Prepared by:			HS SNACK			MEAL TRAY SET UP					
Proteins			2 - 2oz			Sugar					
Bread			4 slices			Butter					
Fruit			1 each			Fruit					
Drink			1 each			Cream Soda					
Johnny Sack			Sack meal			Johnny Sack Meal Counts					
Protein			1 oz			Test Sacks					
Bread			2 slices			Labeled & Refrigerated					
HYPER CALORIC			CALL BACK			(Yes) No					
Protein			2 - 2oz								
Bread			4 slices								
Cookie			1 each			TOTALS					
Drink			1 each								

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 28, 2020			THURSDAY			LUNCH			CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Lamex Wanda Rafael Sparrow Delucia Dorian Kider Ibrahim Hany Neha	Enchilada Casserole	1 cup	120 lbs	0530	180.1	VEGETARIAN  Pinto Beans 1 cup	Hamburger	3 oz	170	43 patty	
	Spanish Rice	1/2 cup	50 lbs	0730	185.0						
	Pinto Beans	1 cup	100 lbs	0100	170.0						
	Salsa	1/2 cup	30 lbs	0930	RT						
	Salad	1/2 cup	2 1/2 lbs	0900	40						
	Dressing	1 oz	2 lbs	0800	RT						
	Cornbread	1 pc	1 bag	0930	RT						
	Margarine	1 pat	1 lb	0800	38						
	Baked Apple Crisp	1/2 cup	6000	0930	RT						
	Unsweetened Tea	8 oz	140	0800	40						
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>Reya</i></div> <div>Cook Supervisor</div> </div> <div> <div>Signature: <i>Stb</i></div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 550</div> <div>Staff 3</div> </div> <div> <div>Population ICE 495</div> <div>MARSHALLS 55</div> </div> <div> <div>Call Backs</div> <div>Test Trays 0</div> </div> <div> <div>Labeled &amp; Refrigerated</div> <div>Yes No</div> </div> <div> <div>Johnny Sack Meal Counts</div> <div>Test Sacks</div> </div> <div> <div>Labeled &amp; Refrigerated</div> <div>Yes No</div> </div> </div>											

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 28, 2020			THURSDAY		DINNER		CYCLE: 3				
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
JANAMGOI	Fajita Meat/bits	4 oz	120 LBS	1246	184	VEGETARIAN	Chicken	3 oz	186	565	0
JANAMGOI	Refried Beans	1 cup	38 LBS	1748	180	Eggs 2 each	Pinto Beans	1 c	184	384	1.45
JANAMGOI	Grilled Potatoes	1/2 cup	1CS	1230	186		Steamed Potatoes	1/2 c	184	1CS	58AN
JANAMGOI	Grilled Onions	1/4 cup	18AL	1230	189		Grilled Onions	1/4 c	184	14AL	158AN
JANAMGOI	Grilled Peppers	1/4 cup	4CS	1230	189	Salsa 1/2 cup	Grilled Peppers	1/4 c	184	4CS	115AN
SOHAL	Margarine	1 pat	75CS	1400	36.4		Mustard	1 pk	RT	45CS	0
SINTH	Tortillas	2 each	4CS	1400	RT		Raw Veggies	1 c	384	1CS	0
MIRBEKOV	Salsa	1/2 cup	4.5CS	1200	39.4		Unsweet Drink	8 oz	364	54.0	0
MAI	Drink w/ Vit C	8 oz	5CS	1400	33.4						
Portions verified by:											
Signature:  Cook Supervisor											
Signature:  Food Service Manager											
Prepared by:			Johnny Sack		Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP				
Proteins			2 - 2oz		TEST	Test Sacks	SALSA	PEPPERS	POTATOS		
Bread			4 slices					ONIONS			
Fruit			1 each		CALL						
Drink			1 each		BACK						
			Bread		4 slices	Labeled & Refrigerated	CHIX TOLLS				
			Cookie		1 each						
			Drink		1 each						
			TOTALS			Yes	No				

**FOOD SERVICE  
UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 05/29/2020

Time: 0800 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		✓		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		156	189	
and chemical agent used in Final Rinse	Lunch		155	180	
	Dinner		155	189	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		142	139	200 ppm
	Lunch		150	165	200 ppm
	Dinner		110	111	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.9	36.4	39.2
Record temperatures, Freezer and Walk-ins	PM		-1.4	37.6	41.2
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		75	65	
Record temperatures, Dry Storage Areas	PM		63	63	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	135	141			

2 Hays 5/29/2020  
Signature, Cook Supervisor (AM) DATE

A. Perry  
Signature, Cook Supervisor (PM)

ATH 6-1-20  
FOOD SERVICE MANAGER DATE

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 29, 2020			FRIDAY			BREAKFAST		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Doe	Dry Cereal	1 cup	3cs	0330	RT	VEGETARIAN	Dry Cereal 1 c	RT	3cs	—
Alexandros	Cream Beef Gravy	1/2 cup	8bg	0330	155		Peanut Butter 1 oz	RT	3pw	—
Raimoso	Fried Potatoes	1/2 cup	1cs	0240	176		Stm Potatoe 1/2 c	178	6pw	—
Sanchez	Biscuit	1 each	2bg	0330	RT	Peanut Butter 1 oz	Biscuit 1 ea	RT	12pw	3
Quintone	Margarine	1 pat	1cs	0230	36		Canned Fruit 1/2 c	RT	—	—
	Sugar	2 pkts	50cs	0230	RT		Sugar Sub 2 pks	RT	—	—
Rachel	Coffee	8 oz	125cs	0230	186		Coffee 8 oz	186	—	—
Young	Milk 2%	8 oz	580pt	0450	33		Milk 2% 8 oz	33	—	—
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>[Signature]</i></div> <div>Cook Supervisor</div> <div>Signature: <i>[Signature]</i></div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 547</div> <div>Staff</div> <div>Population - ICE 4192</div> <div>Labeled &amp; Refrigerated <i>[Initials]</i> No</div> <div>Call Backs <i>[Initials]</i></div> <div>Test Trays 2</div> </div> </div>										
<div> <div>Signature: <i>[Signature]</i></div> <div>Cook Supervisor</div> <div>Signature: <i>[Signature]</i></div> <div>Food Service Manager</div> </div>										
<div> <div>First cart out: 0406</div> <div>Last cart out: 0530</div> <div>Signature: <i>[Signature]</i></div> </div>										
MEAL TRAY SET UP										
<div> <div>Prepared by: warehouse</div> <div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> </div> </div>										
<div> <div>Johnny Sack 10<sup>th</sup></div> <div> <div>Protein 1 oz</div> <div>Bread 2 slices</div> <div>HYPER CALORIC</div> <div>Protein 2 - 2oz</div> <div>Bread 4 slices</div> <div>Cookie 1 each</div> <div>Drink 1 each</div> </div> </div>										
<div> <div>Test Sacks 2</div> <div>Labeled &amp; Refrigerated <i>[Initials]</i> No</div> </div>										
<div> <div>Sugar Potato</div> <div>Fruit</div> <div>Biscuits</div> </div>										
<div> <div>gravy</div> <div>Cereal</div> </div>										

Secure Services™

DATE: MAY 29, 2020			FRIDAY			LUNCH		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Arthur Garcia Calleja Rafael	Tuna Salad	1/2 cup	5 pan	0700	40	VEGETARIAN  Egg Salad 1/2 cup	Tuna Salad	1/2 c	40	5 pan
	Grilled Potatoes	1/2 cup	5 pans	0830	1900		Grilled Potato	1/2 c	1900	5 pan
	Green Beans	1/2 cup	6 pans	0800	195		Green Beans	1 c	1950	6 pan
	Coleslaw	1/2 cup	5 1/2 pans	0900	40		Coleslaw		40	5 1/2 pan
Floriam Cuthbert Ibama Tony Nore	Ketchup	1 pk	1 cd	0800	RT		w diet dressing		RT	
	Bread	2 sl	7 rack	0900	RT		Ketchup	1 pk	RT	1 cd
	Margarine	1 pat	1 cd	0800	38		Bread	2 sl	RT	7 rack
	Brownie	1 each	8 pans	0930	RT		Margarine	1 pat	38	1 cd
	Unsweet Tea	8 oz	40	0800	40		Fresh Fruit	1 ea	RT	1 pan
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION				
Signature:	Reynad Cook Supervisor		Population 547		Staff 4	First cart out: 1020 Last cart out: 1130 Signature: Reynad				
Signature:	Food Service Manager		Call Backs Test Trays 1		Labeled & Refrigerated Yes No	MEAL TRAY SET UP				
Prepared by:	Johnny Sack 200		HS SNACK		Sack meal	Branvic Potatoes Stew				
McGrew w/ Delaine	Proteins	2 - 2oz	Protein	1 oz	TEST	Test Sacks  Labeled & Refrigerated Yes No	Turn w/ Bread green Bean			
	Bread	4 slices	Bread	2 slices						
	Fruit	1 each	HYPER CALORIC	CALL						
	Drink	1 each	Protein	2 - 2oz	BACK					
TOTALS			Bread	4 slices						
TOTALS			Cookies	1 each						
TOTALS			Drinks	1 each						

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 29, 2020			FRIDAY			DINNER			CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Perez	Chili Mac	1 cup	13PH	1100	201°	VEGETARIAN	Ground Turkey	4 oz	184°	C	
Perez	Pinto Beans	1 cup	12PH	1100	204°	Cheese 3 oz	Pasta	1 1/2 c	191°	O	
Mathivanan	Corn Salad	1/2 cup	7PH	1100	181°		Pinto Beans	1 c	204°	O	
Alam	Garden Salad	1/2 cup	25PH	1400	36°	Pasta 1 cup	Carrots	1 c	182°	O	
Islam	Dressing	1 oz	1CS	1400	RT		Salad	1 1/2 c	251°	O	
Lin	Roll	1 each	25PH	1400	RT		Diet Dressing	1 oz	1CS	RT	
Barbano	Margarine	1 pat	1CS	1400	40° RT	Pinto Beans 1.5 cups	Roll	1 ea	RT	O	
Li	Drink w/Vit C	8 oz	35CS	1300	32°		Margarine	1 pat	1CS	40°	
							Unsweet Drink	8 oz	1	32°	
<div> <div>Portions verified by:</div> <div> <div>Signature: A. Perez</div> <div>Cook Supervisor</div> <div>Signature: A. Perez</div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 525</div> <div>Population - ICE 470</div> <div>MARSHALLS 55</div> <div>Call Backs 0</div> <div>Test Trays 2</div> </div> </div> <div> <div>SERVICE DOCUMENTATION</div> <div> <div>First cart out: 1545</div> <div>Last cart out: 1635</div> <div>Signature: A. Perez</div> </div> </div>											
<div> <div>Prepared by: Johnny Sack</div> <div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> </div> </div> <div> <div>HS SNACK</div> <div> <div>Protein 1 oz</div> <div>Bread 2 slices</div> <div>HYPER CALORIC</div> <div>Protein 2 - 2oz</div> <div>Bread 4 slices</div> <div>Cookie 1 each</div> <div>Drink 1 each</div> </div> </div> <div> <div>Sack meal TEST</div> <div>CALL BACK</div> <div>TOTALS</div> </div> <div> <div>MEAL TRAY SET UP</div> <div> <div>Corn</div> <div>Saled</div> <div>roll</div> </div> </div>											
<div> <div>Chili</div> <div>Beans</div> </div>											

**FOOD SERVICE  
UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 5/30/20

**Time:** 0700 AM **Time:** 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			ovens looks Amazing!!!!
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		157	191	—
and chemical agent used in Final Rinse	Lunch		130	180	
	Dinner		155	189	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		139	140	200ppm
	Lunch		140	155	200ppm
	Dinner		126	114	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 1 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-2.9	36.4	38.1
Record temperatures, Freezer and Walk-ins	PM		-3	35	39
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		75	75	
Record temperatures, Dry Storage Areas	PM		64	63	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	138	149			

Signature, Cook Supervisor (AM) 5/30/20 DATE

Signature, Cook Supervisor (PM) A. Rein

Signature, Food Service Manager 6.1.20 DATE

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 30, 2020			SATURDAY			BREAKFAST		CYCLE: 3			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Jocelyn Ruben Sardar Yany Eugene	Oatmeal	1 cup	16g	0406	184	VEGETARIAN  Biscuit 2 each	Oatmeal	1 c	12 PM	2 PM	
	Scrambled Eggs	1/2 cup	5.5	0300	185				6 PM	1/2 PM	
	Turkey Sausage	2 oz	2.25	0304	183		Turkey Sausage	2 oz	185	5 PM	1/2 PM
	Gravy	1/2 cup	8.75	0306	185		Diet Jelly	1 pkt	16	5 PM	
	Biscuit	1 each	1.6g	0300	187		Biscuit	1 ea	17	6 PM	
	Margarine	1 pat	1.5	0300	33		Margarine	1 pat	33		
	Sugar	2 pkts	1.5	0306	RT		Sugar Sub	2 pkts	RT		
	Coffee	8 oz	1.25	0330	187		Coffee	8 oz	187		
	Milk 2%	8 oz	5.35	0330	32	Milk 2%	8 oz	33			
						Canned Fruit	1/2 c	14			
<div>Portions verified by:</div> <div>Signature: <i>[Signature]</i> Cook Supervisor</div> <div>Signature: <i>[Signature]</i> Food Service Manager</div>											
<div>MEAL COUNT DOCUMENTATION</div> <div>Population 544</div> <div>Population -ICE MARSHALLS 44</div> <div>Call Backs 1</div> <div>Test Trays 2</div> <div>HS SNACK</div> <div>Protein 1 oz</div> <div>Bread 2 slices</div> <div>HYPER CALORIC</div> <div>Protein 2 - 2oz</div> <div>Bread 4 slices</div> <div>Cookie 1 each</div> <div>Drink 1 each</div> <div>TOTALS</div>											
<div>SERVICE DOCUMENTATION</div> <div>First cart out: 0440</div> <div>Last cart out: 0539</div> <div>Signature: <i>[Signature]</i></div>											
<div>MEAL TRAY SET UP</div> <div>gravy egg sausage</div> <div>Biscuit</div> <div>Oatmeal</div>											

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 30, 2020				SATURDAY			LUNCH		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Aurora	Sliced Turkey	4 oz	130 lbs	0930	40	VEGETARIAN	Sliced Turkey 4 oz	40	5 pan		
Lemek	Vegetarian Beans	1 cup	100 lbs	0700	188.1	Beans	Pinto Beans 1 c	188.1	10 pan		
Belando	Corn Salad	1/2 cup	500	0930	40	1.5 cups	Green Beans 1 c	1750	1 pan		
Ibrahim	Mayo	1 pk	2 1/2 cs	0800	RT	Corn Salad	Mustard 1 pk	RT	1 cs		
Gutierrez	Mustard	1 pk	1 cs	0800	RT	1 cup	Shred Lettuce 1/2 c	40	2 cs		
Ibrahim	Bread	2 slices	4 pack	830	RT	Grilled Cheese	Bread 2 sl	RT	7 pack		
Kidane	Margarine	1 pat	1 cs	0800	RT	1 each	Margarine 1 pat	RT	1 cs		
Nene	Cake w/icing	1 piece	10 pack	0830	RT		Fresh Fruit 1 ea	RT	43		
	Unsweet Tea	8 oz	.40	0800	40		Unsweet Tea 8 oz	40	40		
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>Royce</i></div> <div>Cook Supervisor</div> <div>Signature: <i>Stb</i></div> <div>Food Service Manager</div> </div> </div>											
<div> <div>Meal Count Documentation</div> <div> <div>Population 544</div> <div>Staff</div> </div> </div>											
<div> <div>Service Documentation</div> <div> <div>First cart out: 1010</div> <div>Last cart out: 1100</div> <div>Signature: <i>Royce</i></div> </div> </div>											
MEAL TRAY SET UP											
<div> <div>Prepared by:</div> <div> <div>Johnny Sack</div> <div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> </div> </div> </div>											
<div> <div>Test Sacks</div> <div> <div>Protein 1 oz</div> <div>Bread 2 slices</div> <div>HYPER CALORIC 2 - 2oz</div> <div>Bread 4 slices</div> <div>Cookie 1 each</div> <div>Drink 1 each</div> </div> </div>											
<div> <div>Labeled &amp; Refrigerated</div> <div> <div>Yes</div> <div>No</div> </div> </div>											
<div> <div>Johnny Sack Meal Counts</div> <div> <div>Sack meal</div> <div>TEST</div> <div>CALL BACK</div> <div>TOTALS</div> </div> </div>											
<div> <div>Labeled &amp; Refrigerated</div> <div> <div>Yes</div> <div>No</div> </div> </div>											
<div> <div>Letuce</div> <div> <div>Cake</div> <div>Corn Salad</div> </div> </div>											
<div> <div>Bread</div> <div> <div>T. Ham</div> <div>Beans</div> </div> </div>											

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 30, 2020			SATURDAY			DINNER		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Perez-Yax	Meatballs	4 oz	8Pn	1200	190°	VEGETARIAN	Hamburger	4 oz	1Pn	C
Yax	Rice	1/2 cup	7Pn	1100	200°	Rice	Rice	1/2 c	7Pn	O
Yax	Mix Vegetables	1/2 cup	4Pn	1100	200°	1 cup	Mix Vegetable	1 c	8Pn	C
Hossain-Lin	Salad	1/2 cup	2bin	1400	37°	Beans	Salad	1/2 c	2bin	O
Gao	Dressing	1 oz	1.5CS	1300	RT	1 cup	Diet Dressing	1 oz	1CS	O
Sahag-zheng-Li	Ketchup	1 pkt	1CS	1300	RT		Bread	2 sl	1Pn	O
	Roll	1 each	3CS	1400	RT		Margarine	1 pat	1CS	O
	Margarine	1 pat	1CS	1300	36°		Canned Fruit	1/2 c	1Pn	O
	Drink w/Vit C	8 oz	30CS	1300	32°		Unsweet Drink	8 oz	1	O
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION				
Signature: A. Perry			Population 544			First cart out: 1530				
Cook Supervisor			Population - ICE 489			Last cart out: 1620				
Signature: [Signature]			MARSHALLS 55			Signature: A. Perry				
Food Service Manager			Call Backs 0							
			Test Trays 2							
Prepared by:			HS SNACK		Sack meal	Johnny Sack Meal Counts		MEAL TRAY SET UP		
Proteins			1 oz		TEST	Test Sacks		veg		
Bread			2 slices					Rice		
Fruit			HYPER CALORIC		CALL			Salad		
Drink			2/2oz		BACK					
			4 slices			Labeled & Refrigerated		mentoballs		
			1 each		TOTALS	Yes				
			1 each			No				



## FOOD SERVICE UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 5/31/20

Time: AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		150		182
and chemical agent used in Final Rinse	Lunch		155		185
	Dinner		155		181
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115		119
	Lunch		135		145
	Dinner		124		120
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.7	36	39
Record temperatures, Freezer and Walk-ins	PM		-1.5	38.5	40.1
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	60	
Record temperatures, Dry Storage Areas	PM		63	63	
<b>Water Temps &amp; Handwash Areas</b>	AM 105-120 °F	PM 105-120 °F			
	115	139			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



DATE: MAY 31, 2020

# BREAKFAST

CYCLE: 3

Rev 02/2020 mps



**Secure Services™**

DATE: MAY 31, 2020			SUNDAY			LUNCH		CYCLE: 3			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Alemyu Hony	Chicken Salad	4 oz	130 lbs	0900	40	VEGETARIAN	Chicken Salad	4 oz	5 pan	—	
	Potato Salad	1/2 cup	105	0930	40		Potato Salad	1/2 c	40	3 pan	—
	Carrot Sticks	1/4 cup	605	900	35		Carrot Sticks	1/2 c	35	605	1/2 tub
	Celery Sticks	1/4 cup	505	0900	35		Celery Sticks	1/2 c	35	405	1/2 tub
	Shredded Lettuce	1/4 cup	205	0730	40		Salad	1 c	40	3 pan	—
Arturo						Jelly	Diet Dressing	1 oz	RT	—	
	Green Beans	1/2 cup	120 lbs	0800	175		Green Beans	1/2 c	175	6 pan	—
	Onion Slice	1 slice	1 bag	0930	40		Onion Slice	1 sl	40	1 tub	—
	Bread	2 slices	605	0930	RT		Bread	2 sl	RT	605	—
	Unsweet Tea	8 oz	40	0900	40		Fresh Fruit	1 ea	RT	43	—
Ramon						2 Packets	Unsweet Tea	8 oz	40	—	
Alemyu Hony						Bread					
Gronado						4 slices					
None											
<div>Portions verified by: <u>Reyad</u></div> <div>Signature: <u>Reyad</u> Cook Supervisor</div> <div>Signature: <u>Chh</u> Food Service Manager</div>											
<div>MEAL TRAY SET UP</div> <div>Onion's Potato Salad green Beans</div> <div>Celery sticks Chicken salad Bread</div>											

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 31, 2020				SUNDAY			DINNER		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Perez -	Salisbury Steak	4 oz	9 PMS	1100	195°	VEGETARIAN	Tuna Salad 4 oz	36°	1 Pn	0	
Perez -	Beef Gravy	1/4 cup	6 PMS	1400	204°	Cheese 3 oz	Garden Salad 1/2 c	38°	1 Pn	0	
O'neals -	Beans	1 cup	14 PMS	1100	201°		Beans 1 c	201°	14 PMS	2	
Mai -	Rice	1/2 cup	8 PMS	1100	200°		Rice 1/2 c	200°	8 Pn	0	
Cabax -	Carrots, diced	1/2 cup	8 PMS	1100	200°	Beans 1.5 cups	Carrots 1/2 c	200°	8 Pn	0	
Zheng -	Tortillas	2 each	2 bin	1400	RT		Tortilla 1 ea	RT	2 bin	0	
Zahangir -	Strawberry Cake	1 piece	2 bag	1300	RT	Rice 1 cup	Margarine 1 pat	39°	1 c	0	
Li -	Drink w/Vit C	8 oz	355	1300	32°	Tortilla 4 each	Canned Fruit 1/2 c	40°	1 Pn	0	
							Unsweet Drink 8 oz	32°	1	0	
<div> <div>Portions verified by:</div> <div> <div>Signature: A. Penning</div> <div>Cook Supervisor</div> <div>Signature: S. H. H.</div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 544</div> <div>Population - ICE 449</div> <div>MARSHALLS 55</div> <div>Call Backs 2</div> <div>Test Trays 2</div> </div> </div> <div> <div>Staff</div> <div> <div>Labeled &amp; Refrigerated (Yes) No</div> <div>Johnny Sack Meal Counts</div> <div>Test Sacks</div> <div>Labeled &amp; Refrigerated (Yes) No</div> </div> </div>											

Service Documentation

First cart out: 1545

Last cart out: 1645

Signature: A. Penning

MEAL TRAY SET UP

Carrots cake rice

Beans Gravy tortilla Steak



Secure Services™

## Temperature Log South Building

195 Aurora Processing Center  
3130 Oakland St.  
Aurora, CO 80010

**DAILY**

DATE: 06/01/2020

	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
	South-A	66.5			
	South-B	Quarantined			
	South-C	72.6			
	South-D	71.3			
	South-E	Unoccupied			
	South-F	73.5			
	South-G	Quarantined			
	South-L	73.2			
	South-M	74.5			
	South-N	74.3			
	South-X	73.7			
	South-Y	73.1			
	South-Z	66.9			
	South-SMU	N/A			
	South-SMU - Shower 3	73.7			
	MED-ISO- Room 1	N/A		N/A	N/A
	MED-ISO- Room 2	N/A		N/A	N/A
	MED-ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

SIGN: 

Temperature Taken with a Fluke Mod 52 Digital Thermometer



# North Building Temperature Log

195 Aurora Processing Center  
3130 Oakland St.  
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	74.3							
	A-2	69.3							
	A-3	69.5							
	A-4	68.7							
	B-1	75.3							
	B-2	74.2							
	B-3	74.3							
	B-4	Quarantined							
	C-1	72.3							
	C-2	69.1							
	C-3	Unoccupied							
	C-4	73.5							
*	D-1	75.3					N/A	N/A	N/A
	D-2	unoccupied					N/A	N/A	N/A
	E-1	72.3					N/A	N/A	N/A
	E-2	73.1							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN: \_\_\_\_\_

## Medical Showers Temperature Log

Name: \_\_\_\_\_

Date: 06/01/2020

ROOM

542	540	538	536	534	523	522

Tub Room

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Temperature Taken with a Fluke Mod 52 Digital Thermometer